

Product

01030352 vers. 1

MIRROR NEUTRAL 3

State:

Approved by RAQ on

22/03/2019

Product description

mirror glazing with neutral colour and taste and high transparency, particularly suitable for glazing pastry products.
It keeps its extremely shining aspect also at -20°C.

Sales name

semifinished pastry product for glazing.

Ingredients

sugar, glucose syrup, water, gelling agents: agar and pectin, acidity regulators: E330-E296-E331, preservative: E202.

The product may contain **sulphites**.

Physical-chemical analysis

dry matter _____ 70 °Brix ± 1.5

Microbiological standards

aerobic plate count (1) _____ 10000 CFU/g max.
yeasts (2) _____ 50 CFU/g max.
molds (2) _____ 50 CFU/g max.
coliforms (3) _____ none detected/g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91

Storage & shelf-life

at least 18 months in original package in cool storage.

Packaging

3 kg (net) plastic pails.

Directions to use

take the necessary quantity of MIRROR NEUTRAL from the packaging, warm it up in the microwaves oven or in bain-marie at about 50-55°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with MIRROR NEUTRAL using a spatula and vibrate them lightly.
MIRROR NEUTRAL can also be used with excellent results on flat surfaces without warming: in this case work shortly with a spatula before using it.
The sweets decorated with MIRROR NEUTRAL keep their shining aspect also in the freezer at -20°.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

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1. Energy_____	279	kcal
	1187	kJ
2. Protein (N*6.25)_____	0	g
3. Carbohydrate_____	69.8	g
of which sugars_____	69.8	g
4. Fat_____	0	g
5. Food fibre_____	0	g
6. Salt_____	0.08	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

- Cereals containing gluten and products thereof_____
- Crustaceans and products thereof_____
- Eggs and products thereof_____
- Fish and products thereof_____
- Peanuts and products thereof_____
- Soybeans and products thereof:_____
- Milk and products thereof (including lactose)_____
- Nuts and products thereof_____
- Celery and product thereof_____
- Mustard and products thereof_____
- Sesame seeds and products thereof_____
- Sulphur dioxide and sulphites at conc. of more than 10 mg/kg_____ CC
- Lupin and products thereof_____
- Molluscs and products thereof_____

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.